AMENDMENTS TO THE CLAIMS

- 1-37. (canceled)
- 38. (withdrawn): A process for the production of a β -lactam, comprising the steps of:
- a) fermenting on a volume scale of at least 10 m³, a microbial strain that produces a β-lactam in a fermentation medium which contains only chemically defined components as carbon and nitrogen sources and contains no complex raw materials, and
- b) recovering the β-lactam from the fermentation medium, wherein the microbial strain is a mutated or recombinant β-lactam producing strain that is capable of being fermented on said volume scale and that has been selected for improved performance on the medium and/or increased β-lactam production in comparison to a parent strain.
 - 39. (withdrawn): A process for the production of a β -lactam, comprising the steps of:
- a) fermenting on a volume scale of at least 10 m³, a microbial strain that produces a β-lactam in a fermentation medium which contains chemically defined components and a complex carbon and/or nitrogen source which is less than 10% of the total carbon and/or nitrogen sources in the medium, and
- b) recovering the β-lactam from the fermentation medium, wherein the microbial strain is a mutated or recombinant β-lactam producing strain that is capable of being fermented on said volume scale and that has been selected for improved performance on the medium and/or increased β-lactam production in comparison to a parent strain.
- 40. (withdrawn): The process of claim 38, wherein the chemically defined components comprise a carbon source selected from the group consisting of glucose, lactose, fructose, sucrose, a maltodextrin, starch inulin, glycerol, a vegetable oil, a hydrocarbon, an alcohol, an organic acid, and/or a nitrogen source selected from the group consisting of urea, ammonia, nitrate, an ammonium salt and an amino acid.
- 41. (withdrawn): The process of claim 40, wherein the carbon source is glucose and the nitrogen source is ammonia and/or an ammonium salt.

42. (withdrawn): The process of claim 38, wherein said fermenting is via a batch, a repeated batch, a fed-batch, a repeated fed-batch or a continuous fermentation process.

- 43. (withdrawn): The process of claim 42, wherein fermenting is via a fed-batch process.
- 44. (withdrawn): The process of claim 43, wherein a carbon and/or a nitrogen source is fed to the process.
- 45. (withdrawn): The process of claim 44, wherein the carbon source is glucose and the nitrogen source is ammonia and/or an ammonium salt.
- 46. (withdrawn): The process of claim 38, wherein the microbial strain is a filamentous microbial strain.
 - 47. (withdrawn): The process of claim 46, wherein the filamentous strain is a fungus.
 - 48. (withdrawn): The process of claim 47, wherein the fungus is a Penicillium strain.
- 49. (withdrawn): The process of claim 48, wherein the fungus is *Penicillium chrysogenum*.
 - 50. (withdrawn): The process of claim 48 wherein the β -lactam is penicillin V.
 - 51. (withdrawn): The method of claim 48 wherein the β -lactam is adipoyl-7-ADCA.
- 52. (currently amended): A process for the production of a β -lactam, comprising the steps of:
- a) fermenting on a volume scale of at least 10 m³, a microbial strain that produces a β-lactam in a fermentation medium comprising consisting essentially of chemically defined constituents, wherein said fermentation medium contains an [[the]] amount of complex carbon and/or nitrogen source that is at most about 10 % of the total amount of carbon and/or nitrogen, and
 - b) recovering the β -lactam from the fermentation medium,

wherein the chemically defined constituents comprise a carbon source selected from the group consisting of <u>carbohydrate</u>, <u>glucose</u>, <u>lactose</u>, <u>fructose</u>, <u>sucrose</u>, <u>a maltodextrin</u>, <u>starch inulin</u>, glycerol, a vegetable oil, and a hydrocarbon; and a nitrogen source selected from the group consisting of urea, ammonia, nitrate, an ammonium salt and an amino acid.

- 53. (previously presented): The process of claim 52, wherein the carbon source is glucose and the nitrogen source is ammonia and/or an ammonium salt.
- 54. (previously presented): The process of claim 52, wherein said fermenting is via a batch, a repeated batch, a fed-batch, a repeated fed-batch or a continuous fermentation process.
- 55. (previously presented): The process of claim 54, wherein fermenting is via a fedbatch process.
- 56. (previously presented): The process of claim 52, wherein a carbon and/or a nitrogen source is fed to the process.
- 57. (previously presented): The process of claim 56, wherein the carbon source is glucose and the nitrogen source is ammonia and/or an ammonium salt.
- 58. (previously presented): The process of claim 52, wherein the microbial strain is a filamentous microbial strain.
- 59. (previously presented): The process of claim 58, wherein the filamentous strain is a fungus.
- 60. (previously presented): The process of claim 59, wherein the fungus is a Penicillium strain.
- 61. (previously presented): The process of claim 60, wherein the fungus is Penicillium chrysogenum.
- 62. (previously presented): The process of claim 59 wherein the β -lactam is penicillin V.

63. (previously presented): The method of claim 59 wherein the β -lactam is adipoyl-7-ADCA.

- 64. (withdrawn): A process for the production of a β -lactam, comprising the steps of:
- a) fermenting on a volume scale of at least 10 m³, a microbial strain that produces a β-lactam in a fermentation medium which contains chemically defined components and a complex carbon and/or nitrogen source which is less than 10% of the total carbon and/or nitrogen sources in the medium, and
 - b) recovering the β -lactam from the fermentation medium.
- 65. (new) The process of claim 52, wherein said carbohydrate is glucose, lactose, fructose, sucrose maltodextrin or starch inulin.
- 66. (new) The process of claim 52, wherein the amount of complex carbon and/or nitrogen source in said fermentation medium is at most about 5 % of the total amount of carbon and/or nitrogen.
- 67. (new) The process of claim 52, wherein the amount of complex carbon and/or nitrogen source in said fermentation medium is at most about 1 % of the total amount of carbon and/or nitrogen.
- 68. (new) The process of claim 52, wherein the fermentation medium contains no complex carbon and/or nitrogen source.